



Focus on Food Safety

CORRECTIVE ACTIONS

KS Food Code Reference	Risk Factor	Corrective Action
3-101.11 through 3-203.12	Approved Source/Sound Condition <ul style="list-style-type: none"> Food from unapproved source/unsound condition. 	<ul style="list-style-type: none"> Discard/Reject/Return
2-301.14 through 2-301.15	Hand Washing* <ul style="list-style-type: none"> Food employee observed not washing hands at appropriate time. 	<ul style="list-style-type: none"> Employee should be instructed when & where to wash hands.
3-501.16	Cold Holding** <ul style="list-style-type: none"> Potentially hazardous food held above 41°F(45°F)*** <u>more</u> than 4 hours. Potentially hazardous food held above 41°F(45°F)*** <u>less</u> than 4 hours. 	<ul style="list-style-type: none"> Discard. Use immediately or cool rapidly.
3-401.11 through 3-403.11	Cooking** <ul style="list-style-type: none"> Potentially hazardous food is undercooked. 	<ul style="list-style-type: none"> Continue cooking to proper temperature.
3-501.16	Hot Holding** <ul style="list-style-type: none"> Potentially hazardous food held below 140°F <u>more</u> than 4 hours. Potentially hazardous food held below 140°F <u>less</u> than 4 hours. 	<ul style="list-style-type: none"> Discard Rapidly reheat, 165°F in less than 2 hours or discard.
3-501.14	2-Step Cooling Process* <ul style="list-style-type: none"> Potentially hazardous food cooled from 140°F to 70°F in more than two hours Potentially hazardous food cooled from 70°F to 41°F(45°F)*** in more than four hours. 	<ul style="list-style-type: none"> Use alternative cooling method. Use alternative cooling method or discard. Discard if total cooling time is more than 6 hours.
3-403.11	Reheating** <ul style="list-style-type: none"> Potentially hazardous food is improperly reheated. 	<ul style="list-style-type: none"> Use direct reheating method to achieve 165°F immediately or discard.

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3-301.11	No Bare Hand Contact with Ready-to-eat Food* <ul style="list-style-type: none"> Ready-to-eat food is handled with bare hands. 	<ul style="list-style-type: none"> Employee should be instructed how to handle Ready-to-eat food.
3-302.11	Cross Contamination of Raw/Cooked Ready-to-Eat Food <ul style="list-style-type: none"> Ready-to-eat food is contaminated by raw potentially hazardous food. 	<ul style="list-style-type: none"> Heat treat to 165°F or discard.
3-501.17	Date Marking* (Ready-to-Eat, Potentially Hazardous, Refrigerated Foods) <ul style="list-style-type: none"> No date marking and greater than 24 hours after preparation or opening. If consume date is greater than 7 days at 41°F or 4 days at 45°F***. 	<ul style="list-style-type: none"> Date mark if within allowable time frame or discard. Date mark if within allowable time frame or discard.
3-501.19	Time as a Control <ul style="list-style-type: none"> Past time indicated. Indicated time is greater than 4 hours. No written procedures. 	<ul style="list-style-type: none"> Discard. Discard. Discard.
2-201.11	Lesions/Open Wound <ul style="list-style-type: none"> Food employee with lesions/open wound on hand. 	<ul style="list-style-type: none"> Restrict employee or cover wound with impermeable cover and a single use glove.

* See Handout on this topic.

** See Handout on Food Temperatures.

*** 45°F for old equipment in place prior to August 13, 1999, and not capable of maintaining 41°F.